

DUBLIN DELIGHTS

March 20, 2025

signature cocktail

THE AIRMID

A SOOTHING BLEND OF REDBREAST 12 YEAR IRISH WHISKEY, ST. GERMAIN ELDERFLOWER LIQUEUR, ROSEMARY SIMPLE SYRUP, FRESH LEMON JUICE, AND BARRY'S MATCHA GREEN TEA.

hors d'oeuvres

CELTIC CRUMB

FRESHLY MADE AND TOASTED IRISH SODA BREAD TOPPED WITH IRISH BLACK BUTTER, AGED CHEDDAR CHEESE, AND THINLY SLICED APPLE.

DINGLE PIES

HANDHELD GOLDEN BAKED PIES WITH TENDER STEWED LAMB AND HERBES, TOPPED WITH ROSEMARY.

EMERALD ISLE AGNOLOTTI:

HANDMADE AGNOLOTTI PASTA WITH A GOAT CHEESE AND IRISH CREAM CHEESE FILLING, ROASTED HAZELNUT PESTO, LEMON, BUTTER AND THYME, AND TOPPED WITH DUBLINER CHEESE.

appetizers

ST. PATRICKS SALMON

HONEY HERB SEARED SALMON FILET BASTED IN BUTTER, WITH TOASTED BARLEY PILAF, PICKLED TURNIP, AND PEAS DONE 2 WAYS: SAUTEED WITH BUTTER AND AS A PUREE, GARNISHED WITH PARSLEY AND A BRIGHT SLICE OF LEMON.

Pascal Thomas Sancerre Chavignol | Sauvignon Blanc | France | 2021

soup

GAELIC GARDEN CREAM SOUP

POTATO, PARSNIP AND LEEK CREAM SOUP WITH CAYENNE AND CHIVE GREMOLATA, TOPPED WITH BACON LARDONS.

entrée

THE BLARNEY CORNED BEEF BRISKET

SMOKED CORNED BEEF BRISKET SERVED WITH COLCANNON, IRISH WHISKEY GLAZED CARROTS, AND CARAMELIZED SHALLOTS, FINISHED WITH A RICH WORCESTERSHIRE DEMI-GLACE AND HORSERADISH SAUCE.

Cave de Ribeauville Osterbery | Riesling | France | 2016

dessert

THE PERFECT PINT

GUINNESS CHOCOLATE CAKE WITH NOTES OF COFFEE AND ALLSPICE, TOPPED WITH BAILEYS IRISH CREAM CHEESE FROSTING, SHREDDED GREEN CHOCOLATE AND GARNISHED WITH CANDIED ORANGE.

THE CITIZENS

GENERAL MANAGER: SEAN ENNIS

CHEF: AITAN MAEL

SOUS CHEF: ERIN KELLEY

SERVICE MANAGER: REESE WALKER

SERVICE MANAGER: CAMERON MURRELL

SERVICE MANAGER: HANNAH DECLUE

BAR MANAGER: JANA STRUNK

STEWARD MANAGER: LUKE DEVALEY

THANK YOU

WE'RE SO GRATEFUL TO HAVE YOU HERE TONIGHT! YOUR SUPPORT MEANS THE WORLD TO OUR TEAM, AND WE HOPE YOU'VE ENJOYED A TASTE OF IRELAND WITH US. MAY YOUR BELLIES BE FULL, YOUR GLASSES NEVER EMPTY, AND YOUR HEARTS LIGHT WITH LAUGHTER.

GO RAIBH MÍLE MAITH AGAIBH!

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131 MAIN
RESTAURANT

little dinner series
LDS

DUBLIN DELIGHTS

SIGNATURE COCKTAIL

THE AIRMID

REDBREAST IRISH WHISKEY

ELDERFLOWER LIQUOR

ROSEMARY SIMPLE SYRUP

LEMON JUICE

MATCHA GREEN TEA

FEATURING A CRUSHED BEE POLLEN RIM